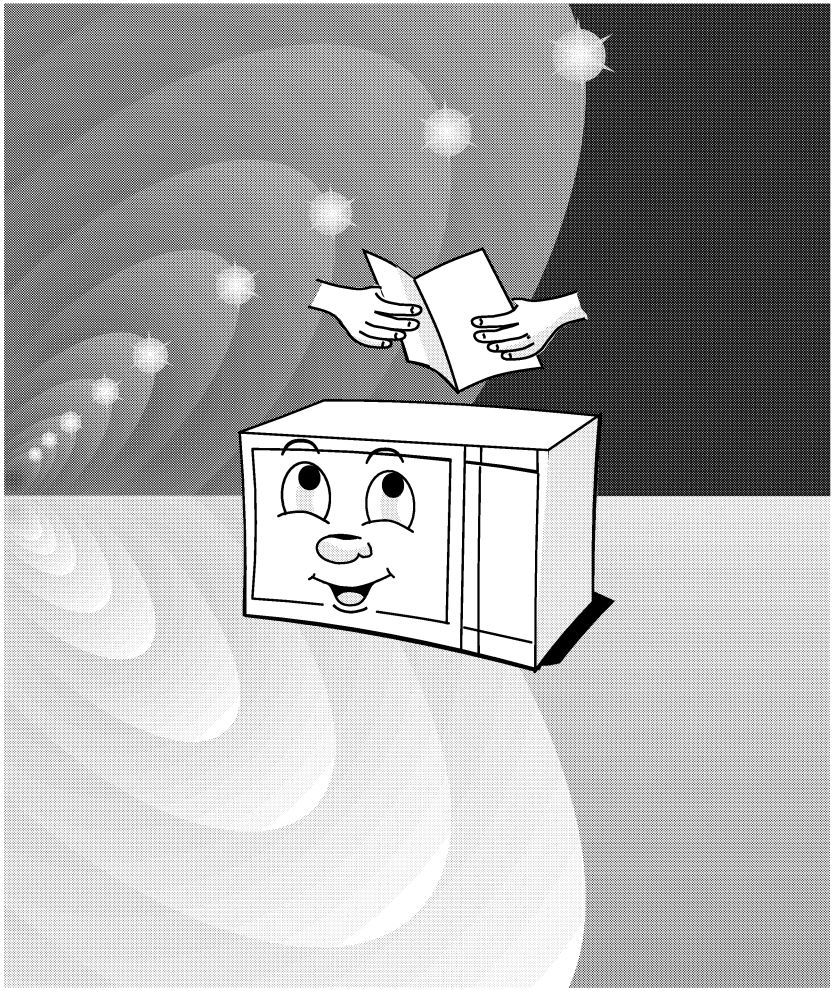
Instructions for use



Whirlpool

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Whirlpool Sweden AB

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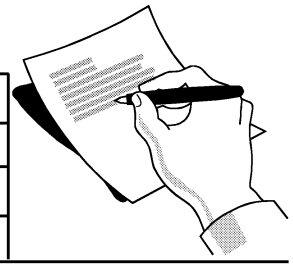
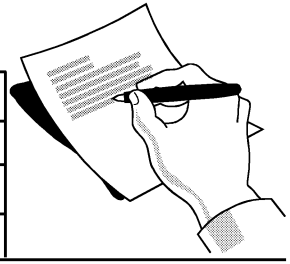


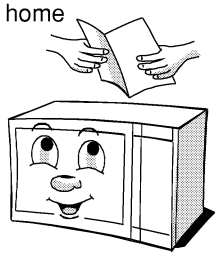


A NOTE TO YOU

Thank you for buying this appliance!

This appliance has everything you would expect of a superior appliance, plus the distinct style and thoughtful details, which contribute to the overall look of your home and your enjoyment of it.

To ensure that you enjoy many years of trouble-free operation, we developed this set of instructions. They contain valuable information concerning how to operate and maintain your new appliance properly and safely.



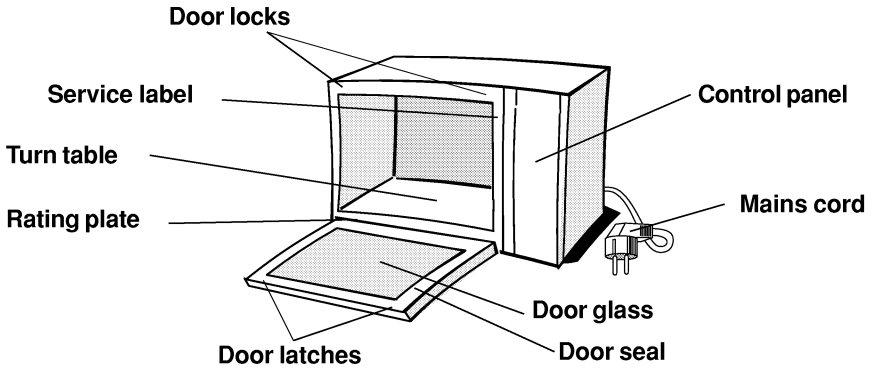
The Instruction For Use that you are reading now is designed to cover several models of our microwave oven range. Therefore it contains descriptions of functions and accessories that may not be present on or in the particular model you have chosen to purchase. The Quick Reference Guide is designed for your model specifically. More information on cooking with microwaves can also be found in the cookbook supplied with this appliance.
Please keep this Instruction For Use in a safe place for future reference.

ENVIRONMENTAL HINTS

Packing
The packing box may be fully recycled as confirmed by the recycling symbol. Follow local disposal regulations. Keep potentially hazardous packaging (plastic bags, polystyrene etc.) out of the reach of children.

Appliance
The appliance is built from reusable materials. If you decide to scrap the appliance, it must be disposed of in compliance with local waste disposal regulations. Before scrapping, cut off the mains cord so that the appliance cannot be connected to the mains.

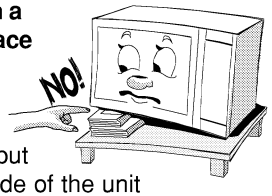
OVEN OVERVIEW



INSTALLATION

PRIOR TO CONNECTING

Check that the voltage on the rating plate corresponds to the voltage in your home.



Place the oven on a stable, even surface that is strong enough to hold the oven and the food utensils you put in it. The control side of the unit is the heavy side. Use care when handling.

Position the oven at a distance from other heating sources. The cooling air, which is taken in by the oven, must not exceed 35°C temperature. For sufficient ventilation there must be a space of at least 15-cm above the oven. Ensure the microwave oven feet are in place and ensure the space underneath the oven is empty to allow for proper airflow. The oven can operate in an ambient temperature ranging from +5°C to +35°C.

Ensure that the appliance is not damaged. Check that the oven door closes firmly against the door support and that the internal door seal is not damaged. Empty the oven and clean the interior with a soft, damp cloth.

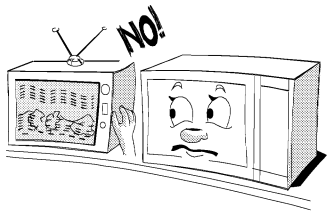
Do not operate this appliance if it has a damaged mains cord or plug, if it is not working properly, or if it has been damaged or dropped. Do not immerse the mains cord or plug in water. Keep the cord away from hot surfaces. Electrical shock, fire or other hazards may result.

AFTER CONNECTING

When the appliance is first plugged in or after a power failure, the display is blank. If required, the oven can display a 24-hour digital Clock. When the Clock function is not programmed the display will remain blank until the cooking time is set.

The oven can be operated only if the oven door is firmly closed.

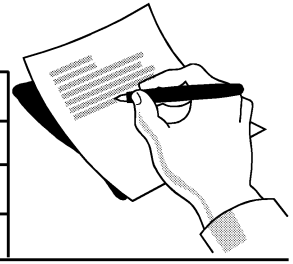
Poor television reception and radio interference may result if the oven is located close to a TV, radio or aerial.



The earthing of this appliance is compulsory. The manufacturer will accept no responsibility for injury to persons, animals or damage to objects arising from the non-observance of this requirement.

⚠ WARNING!

THIS APPLIANCE MUST BE EARTHED! ⏚



TROUBLE SHOOTING GUIDE

If the oven does not work, do not make a service call until you have made the following checks:

* The Turntable and turntable support is in place.
* The Plug is properly inserted in the wall socket.
* The Door is properly closed.
* Check your Fuses and ensure that there is power available.
* Wait for ten minutes and then try to operate the oven once more.
* Open and then close the door before you try again.

This is to avoid unnecessary calls for which you will be charged.
When calling for Service, please give the serial number and type number of the oven (see Service label). Consult your warranty booklet for further advice.

Important:
If the mains cord needs replacing it should be replaced by the original mains cord, which is available via our service organisation. The mains cord may only be replaced by a trained service technician.

⚠ WARNING!

***Service only to be carried out by a trained service technician**. It is hazardous for anyone other than a trained person to carry out any service or repair operation which involves the removal of any cover which gives protection against exposure to microwave energy.*
Do not remove any cover.

DATA FOR TEST OF HEATING PERFORMANCE

In accordance with IEC 705.

The International Electrotechnical Commission, SC. 59H, has developed a standard for comparative testing of heating performance of different microwave ovens. We recommend the following for this oven:

Test	Amount	Approx. time	Power level	Container
12.3.1	1000 g	12 min	750 W	Pyrex 3.227
12.3.2	475 g	5 min	750 W	Pyrex 3.827
12.3.3	900 g	14 min	750 W	Pyrex 3.838
12.3.4	1100 g	20 min	Grill + 650 W	Pyrex 3.827
12.3.5	700 g	25 min	Forced air 200°C + 90 W	Pyrex 3.827
12.3.6	1200 g	23 min	Crisp	Place on crisp plate
13.3.0	500 g	Jet defrost		Place on turntable

SAFETY PRECAUTIONS

GENERAL
This appliance is designed for domestic use only!

***The appliance should not be operated** without food in the oven when using microwaves. Operation in this manner is likely to damage the appliance.*

***The ventilation openings** on the oven must not be covered. Blocking the air intake or exhaust vents may cause damage to the oven and poor cooking results.*

If you practice operating the oven, put a glass of water inside. The water will absorb the microwave energy and the oven will not be damaged.

Do not store or use this appliance outdoors. Do not use this product near a kitchen sink, in a wet basement, or near a swimming pool, or similar.

Do not use the cavity for any storage purposes.

Do not heat, or use flammable materials in or near the oven. Fumes can create a fire hazard or explosion.

Do not use corrosive chemicals or vapours in this appliance. This type of oven is specifically designed to heat or cook food. It is not designed for industrial or laboratory use.

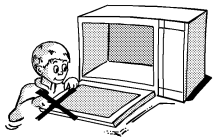
Do not use your microwave oven for drying textiles, paper, spices, herbs, wood, flowers, fruit or other combustible materials. Fire could result.

Do not leave the oven unattended, especially when using paper, plastic or other combustible materials in the cooking process. Paper can char or burn and some plastics can melt if used when heating foods.

Do not over-cook food. Fire could result.

If material inside / outside the oven should ignite, keep oven door closed and turn the oven off. Disconnect the power cord or shut off power at the fuse or circuit breaker panel.

Never lean on the door when the door is open. Injury could result.



⚠ WARNING!

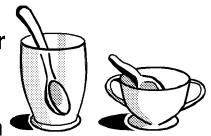
***Only allow children** to use the oven without supervision when adequate instructions have been given so that the child is able to use the oven in a safe way and understands the hazards of improper use.*

***Remove wire twist-ties** from paper or plastic bags before placing bag in the oven.*

***If the Grill function is not used regularely,** there is a risk of fire, due to the possible buildup of foodparticles and fat, beneath the grillelement. To reduce this risk, the Grill only function should be run for 10 minutes once a month to clean the elements.*

SAFETY PRECAUTIONS

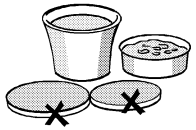
LIQUIDS



E.g. beverages or water in your microwave oven, overheating the liquid beyond boiling point can occur without evidence of bubbling. This could result in a sudden boil over of the hot liquid.
To prevent this possibility the following steps should be taken:

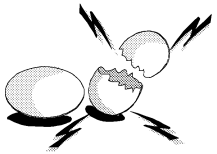
1. Avoid using straight-sided containers with narrow necks.
2. Stir the liquid before placing the container in the oven and let the teaspoon remain in the container.
3. After heating, allow standing for a short time, stirring again before carefully removing the container from the oven.

CONTAINERS



Do not use your microwave oven for heating anything in airtight sealed containers. The pressure increases and may cause damage when opening or may explode.

EGGS



Do not use your microwave oven for cooking or reheating whole eggs with or without shell since they may explode.

DEEP-FRYING

Do not use your microwave oven for deep-frying, because the oil temperature cannot be controlled.

CAREFUL

Always refer to a microwave cookbook for details. Especially, if cooking or reheating food that contains alcohol.

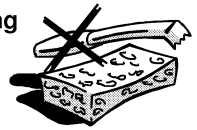
After heating baby food or liquids in a baby bottle or in a baby food jar, always stir and check the temperature before serving. This will ensure that the heat is evenly distributed and the risk of scalding or burns can be avoided.
Ensure the Lid and the Teat is removed before heating!

HANDS OFF

Use hot pads or oven mitts to prevent burns, when touching containers, oven parts, and pan after cooking.

MAINTENANCE & CLEANING

Cleaning is the only maintenance normally required. It must be carried out with the microwave oven disconnected.



Do not use metal scouring pads on the inside of the oven cavity. They will scratch the surface.

At regular intervals, especially if spillovers have occurred, remove the turntable, the turntable support and wipe the base of the oven clean.

This oven is designed to operate with the turntable in place.
Do not operate the microwave oven when the turntable has been removed for cleaning.

Use a mild detergent, water and a soft cloth to clean the interior surfaces, front and rear of the door and the door opening.

Do not allow grease or food particles to build up around the door.

For stubborn stains, boil a cup of water in the oven for 2 or 3 minutes. Steam will soften the marks.

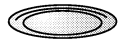
Adding some lemon juice to a cup of water, placing this on the turntable and boiling for a few minutes can eliminate odours inside the oven.

The Grill element does not need cleaning since the intense heat will burn off any splashes, but the ceiling beneath it may need regular cleaning. This should be done with warm water, detergent and a sponge.
If the Grill is not used regularly, it should be run for 10 minutes a moth to burn off any splashes, in order to reduce the risk of fire.

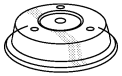
DISHWASHER SAFE:

Turntable support.

Glass turntable.

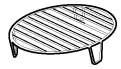


Cover.

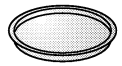


Crisp handle.

Wire rack.



CAREFUL CLEANING:

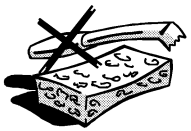


The Crisp-plate should be cleaned in mild, detergent water.

Heavily soiled areas can be cleaned with a scouring sponge and a mild cleanser.

Always let the crisp-plate cool off before cleaning.

Do not immerse or rinse with water while the crisp-plate is hot. Quick cooling may damage it.



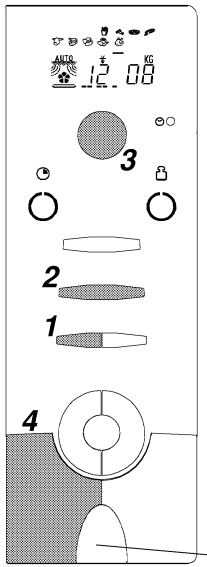
Do not use steel-wool pads. This will scratch the surface.

⚠ WARNING!

The door seals and the door seal areas *must be regularly inspected for damage. If these areas are damaged the appliance should not be operated until it has been repaired by a trained service technician.*
Abrasive cleansers, *steel-wool pads, gritty wash cloths, etc. can damage the control panel, and the interior and exterior oven surfaces. Use a sponge with a mild detergent or a paper towel with spray glass cleaner. Apply spray glass cleaner to a paper towel.*
Do not *spray directly on the oven.*

HOW TO USE THE FORCED AIR & MICROWAVES (some models only)

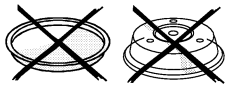
Use this function to cook roast meats, poultry, and jacket potatoes, frozen convenience foods, sponge cakes, pastry, fish and puddings.



USER ACTION	OVEN REACTION
1. Press the Forced Air button repeatedly to set the temperature.	* The Forced air indicator is lit. * The temperature indicator is flickering. * The set temperature is displayed.
2. Press the power button to set the microwave power.	* The microwave symbol is lit. * The set power level is displayed.
3. Turn the Adjust knob to set the time.	* The set time is displayed.
4. Press the Start button.	* The Microwave symbol flashes. * The Forced air symbol rotates * The cooking time is displayed counting down

On or Off

Do not use with this function.



Use the Wire rack to put food on to allow the air to circulate properly around the food.

During the heating process the current temperature is indicated and rising on the temperature bar.

Once the heating process has been started the temperature can easily be adjusted by pressing the Forced air button repeatedly. Also the microwave power level is possible to change. The Max. possible microwave power level when using the Forced air is limited to a factory-preset level.

ACCESSORIES

TURNTABLE SUPPORT

Use the turntable support under the Glass turntable. Never put any other utensils on the turntable support.

* Fit the turntable support in the oven.

GLASS TURNTABLE

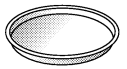
Use the Glass turntable with all cooking methods. It collects the dripping juices and food particles that otherwise would stain and soil the interior of the oven.

* Place the Glass turntable on the turntable support.

CRISP HANDLE

Use the supplied special Crisp handle to remove the hot Crisp plate from the oven.

CRISP-PLATE



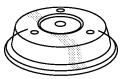
Place the food directly on the Crisp-plate. Always use the Glass turntable as support when using the Crisp-plate.

Do not use the crisp-plate with the turntable on standstill.

Do not place any utensils on the Crisp-plate since it will quickly become very hot and is likely to cause damage to the utensil.

The Crisp-plate may be preheated before use (max. 3 min). Always use the Crisp function when preheating the crisp-plate.

COVER



The Cover is used to cover food during cooking and reheating with microwaves only and helps to reduce spattering, retain food moisture as well as reducing the time needed.
Use the cover for two level reheating
Do not use together with the **Grill, Crisp** or **Forced Air**. It will melt.

WIRE RACK (on some models only)

Use the Wire rack to put food on to allow the air to circulate properly around the food.

GENERAL

The type of accessory delivered with your oven may vary depending on model. Consult your Quick Reference Guide for the accessories supplied with your model.

There are a number of accessories available on the market. Before you buy, ensure they are suitable for microwave use.

When you put food and accessories in the microwave oven, ensure that they do not come in contact with the interior of the oven. **This is especially important with accessories made of metal or metal parts**.

If accessories containing metal comes in contact with the oven interior, while the oven is in operation, sparking can occur and the oven could be damaged.

Always ensure that the turntable is able to turn freely before starting the oven.

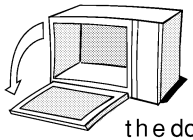
Ensure that the utensils you use are oven proof and allow microwaves to pass through them before cooking.

START PROTECTION / CHILD LOCK

This automatic safety function is activated one minute after the oven has returned to "stand by mode". (The oven is in "stand by" when the 24-hour Clock is displayed, or if the Clock has not been set, when the display is blank).

The door must be opened and closed e.g. putting food into it, before the safety lock is released.
If you attempt to operate the oven without putting food into it, the display will show **"door"**.

HOW TO PAUSE OR STOP COOKING



To pause cooking:
The cooking can be paused to check, turn or stir the food by opening the door. The setting will be maintained for 10 minutes.

If you don't want to continue cooking:
Remove the food, close the door and press the STOP button

To continue cooking:
Close the door and press the Start button *ONCE*. The cooking is resumed from where it was paused.
Pressing the Start button *TWICE* will increase the time by 30 seconds.

A beep will signal once a minute for 10 minutes when the cooking is finished. Press the STOP button or open the door to cancel the signal.
Note: The oven will only hold the settings for 30 seconds if the door is opened and then closed after the cooking is finished.

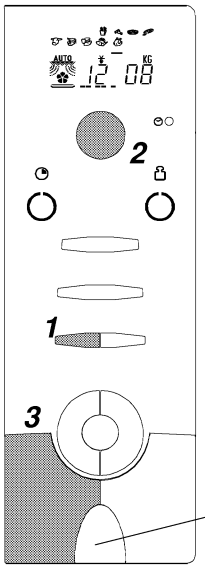
STOPPING THE TURNTABLE

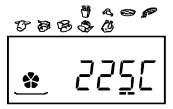
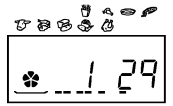
The turntable can be turned off in order to accommodate large utensils. This is useful when cooking a large gratin, salmon or a big turkey. Stopping the turntable enables you to use large square utensils too big to turn without coming into contact with the cavity walls.

If you switch the turntable off before or during use of a function, which does not support the turntable on standstill, the oven will stop and a signal will be heard.
The turntable symbol in the display will flash briefly.
The oven returns to standby mode if no buttons are pressed within 30 seconds.

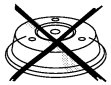
HOW TO USE THE FORCED AIR (some models only)

Use this function to cook meringues, pastry, sponge cakes, soufflés, poultry and roast meats.



USER ACTION	OVEN REACTION
1. Press the Forced Air button repeatedly to set the temperature.	 * The Forced air indicator is lit. * The temperature indicator is flickering. * The set temperature is displayed.
2. Turn the Adjust knob.	* The time is displayed.
3. Press the Start button.	 * The Forced air symbol rotates * The cooking time is displayed counting down

Do not use with this function.



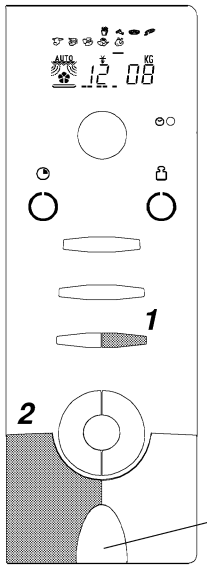
The default setting when pressing the Forced Air button is 175°C
Use the Wire rack to put food on to allow the air to circulate properly around the food.
Use the Crisp-plate as a baking plate on top of the Wire rack when baking cookies, meringues or rolls.

During the heating process the current temperature is indicated and rising on the temperature bar.
Once the heating process has been started the temperature can easily be adjusted by pressing the Forced air button.

HOW TO USE THE QUICK HEAT (some models only)

Use this function to preheat the empty oven. **Do not place food** before or during preheating in the oven. It will be burned from the intense heat.

USER ACTION | OVEN REACTION



On or Off.

1. Press the QUICK HEAT button repeatedly to set the temperature.

* The temperature indicator is flickering.
* The set temperature is displayed.

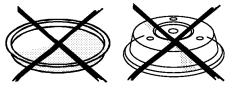
2. Press the START button.

* The heating begins.

During the heating process the current temperature is indicated and rising on the temperature bar.

Once the heating process has been started the temperature can easily be adjusted by pressing the Quick Heat button.

Do not use with this function.



Preheating of the oven is usually done before using the Forced air function. The oven therefore switches to this function automatically when the set temperature is reached.

The oven then keeps the set temperature for 10 minutes before switching off. During this time, it is waiting for you to insert the food and begin cooking.

During the quick heating process both Forced air and Grill is used to raise the temperature.

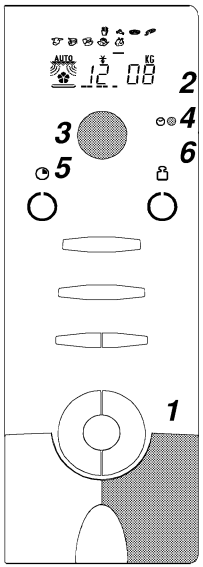
Preheating is always done with the oven empty or with the wire rack in place.

If you want to cook with Forced air and microwaves combined; you have to select microwaves after the preheating is finished.

HOW TO USE THE OPTIONAL CLOCK DISPLAY

Keep the door open while setting the Clock. This gives you 10 minutes to complete the setting of the Clock. Otherwise, each step must be accomplished within 30 seconds.

USER ACTION | OVEN REACTION



1. Press the Stop button.

* The two dots are lit.

2. Press the Clock button for 3 seconds.

* The left-hand digit (hours) flicker.

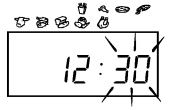
3. Turn the Adjust knob to set the hours.

* The set hours will continue to flicker

4. Press the Clock button again.

* The two right hand digits (minutes) flicker.

5. Turn the Adjust knob to set the minutes.



* The set minutes will continue to flicker.

6. Press the Clock button again.

* The Clock is set and in operation.

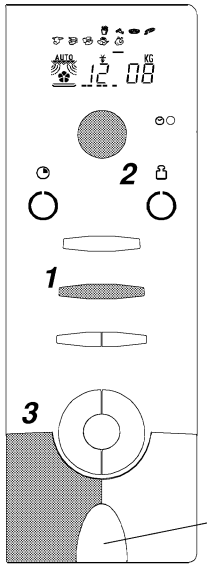
If you wish to remove the Clock from the display once it has been set, simply press the Clock button and then press the Stop button.

To reinstate the Clock, follow the above procedure.

HOW TO COOK & REHEAT WITH MICROWAVES

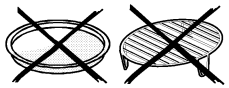
Use this function for normal cooking and reheating, or quick reheating (Jet Start) of items such as clear soups, coffee, tea or other foods with high water content.

USER ACTION	OVEN REACTION
1. Press the power button repeatedly.	* The power level is displayed.
2. Turn the Adjust knob to set the time.	* The time is displayed.
3. Press the Start button.	* The Microwave working symbol flashes. * The cooking time is displayed counting down



On or Off

Do not use with this function.

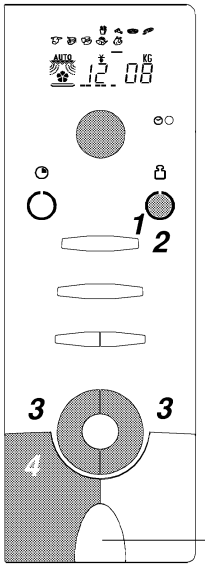


Once the cooking process has been started:
The time can easily be increased in 30 second steps by pressing the Start button. Each press increases the time with 30 seconds. You may also alter the time by turning the Adjust knob to increase or decrease the time.
Pressing the power button may also change the power level. The first press will show you the current powerlevel. Press the power button repeatedly to change power level.

HOW TO USE THE AUTO CRISP

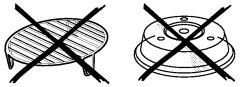
Use this function to quickly reheat your food in one step from frozen to serving temperature. **Auto Crisp is used only** for frozen ready made foods.

Auto	USER ACTION	OVEN REACTION
	1. Press the Auto Crisp button.	* The first food category is indicated. * The Microwave symbol is lit. * The Grill symbol is lit. * The Crisp symbol is lit.
	2. Continue to press the Auto Crisp button to set the food class.	* The selected food class is indicated.
	3. Press the weight buttons to set the weight of the food.	* The set weight is displayed.
	4. Press the Start button.	* The Microwave symbol flashes. * The Grill symbol flashes. * The time is displayed counting down in minutes.



On only

Do not use with this function.



The oven needs to know the type of food and the net weight of it.

PIZZA'S (200 - 600 g)

POTATO PRODUCTS (200 - 600 g)

QUICHE'S & PIES (200 - 600 g)

CHICKEN NUGGETS (200 - 600 g)

If the weight is lesser or greater than recommended weight:
Use the manual "Crisp function" to crisp the food.

It is not possible to change or switch the Power level or Grill, on/off, when using the Auto Crisp function.

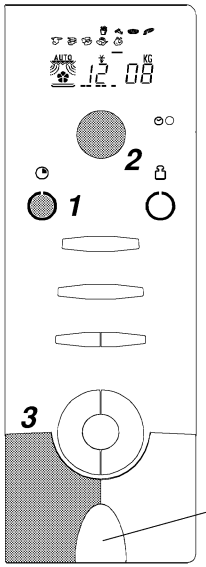
⚠ IMPORTANT!

Take the frozen food *directly from the freezer and place it on the crisp plate.*
Do not place *any containers or wrappings on the Crisp plate! Only the food is to be placed on the Crisp plate.*

HOW TO USE THE CRISP

Use this function to reheat and cook pizzas and other dough based foods. It is also good for frying bacon and eggs, sausages, hamburgers etc.

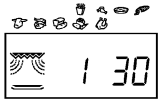
USER ACTION | OVEN REACTION



1. Press the Crisp button.

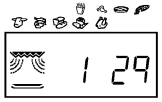
* 5 sec is displayed
* The Grill symbol is lit
* The Crisp symbol is lit
* The Microwave symbol is lit.

2. Turn the Adjust knob to set the time.



* The set time is displayed.

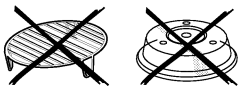
3. Press the Start button.



* The Microwave symbol flashes.
* The Grill symbol flashes
* The cooking time is displayed counting down

On only

Do not use with this function.

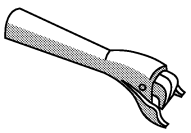


The oven automatically works with Microwaves and Grill in order to heat the Crisp-plate. This way the Crisp-plate will rapidly reach its working temperature and begin to brown and crisp the food.

It is not possible to change or switch, the Power level or Grill, on/off, when using the Crisp function.

⚠ IMPORTANT!

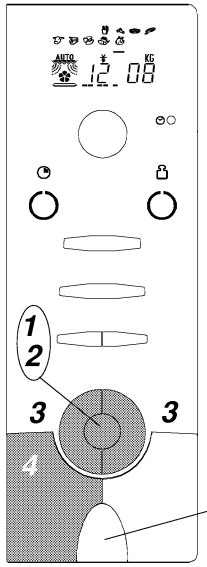
Ensure *that the Crisp-plate is correctly placed in the middle of the Glass turntable.*
The oven and the crisp-plate *become very hot when using this function.*
Do not place the hot crisp-plate *on any surface susceptible to heat.*
Be careful, not to touch *the ceiling beneath the Grill element.*
Use oven mittens *or* ***the special Crisp handle*** *supplied when removing the hot Crisp-plate.*



HOW TO USE THE JET DEFROST

Use this function for defrosting ONLY. Jet Defrost can only be used for very fast defrosting of frozen foods belonging to the 5 categories listed below.

jet | USER ACTION | OVEN REACTION



1. Press the Jet Defrost button.

* The display now shows weight in grams (gr.) and the first of the five food classes is indicated.

2. Continue to press the Jet Defrost button to select food class.

* The selected food class is indicated.

3. Press the Weight buttons to set the weight.

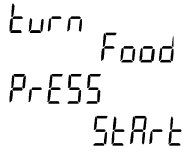
* The set weight is displayed.

4. Press the Start button.

* The defrosting process begins.
* The Microwave working symbol flashes.
* The defrosting time is displayed counting down

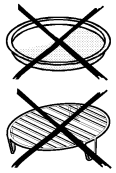
On only

5. Midway thru the defrosting process the oven stops and prompts you to "TURN FOOD".



— Open the door.
— Turn the food.
— Close the door and restart by pressing the Jet Start button.

Do not use with this function.



Note: the oven continues automatically after 2 min if the food hasn't been turned. The defrosting time will be longer in this case.

The oven needs to know the type of food and the net weight of it.

MEAT (100 g - 2 Kg)

FISH (100 g - 2 Kg)

POULTRY (100 g - 3 Kg)

VEGETABLES (100 g - 2 Kg)

BREAD (100 g - 2 Kg)

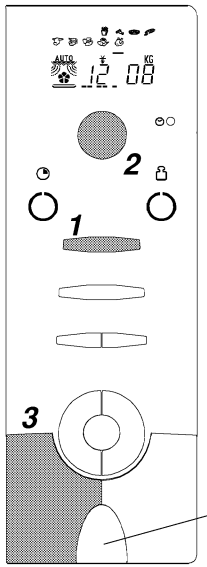
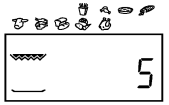
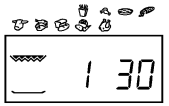
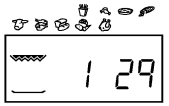
If the weight is lesser or greater than recommended weight:
Follow the procedure for "How to cook and reheat with microwaves" and choose 160 W when defrosting. When softening ice cream or butter you should adjust the setting to 90 W.

If the food is warmer than deep-freeze temperature (-18°C), choose lower weight of the food.

If the food is colder than deep-freeze temperature (-18°C), choose higher weight of the food.

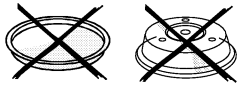
HOW TO USE THE GRILL

Use this function to quickly give a pleasant brown surface to the food.

	USER ACTION	OVEN REACTION
	1. Press the Grill button.	 * 5 sec is displayed. * The Grill symbol is lit.
	2. Turn the Adjust knob to set the time.	 * The set time is displayed.
	3. Press the Start button.	 * The Grill symbol flashes * The cooking time is displayed counting down.

On only

Do not use with this function.



Do not leave the oven door open for long periods when the Grill is in operation, as this will cause a drop in temperature.

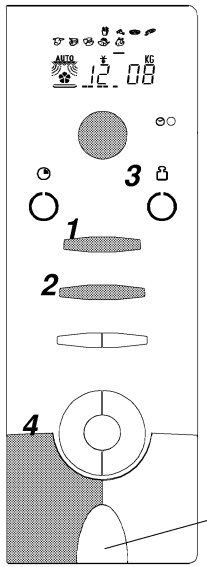
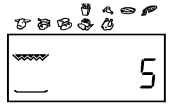
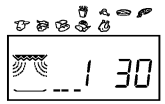
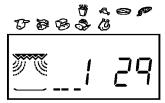
Note:
Pressing the Grill button during cooking switches the Grill element on and off. The timer will continue to count down when the Grill element is turned off.

⚠ IMPORTANT!

Ensure *that the utensils used are heat resistant and ovenproof before grilling with them.*
Do not *use plastic utensils when grilling. They will melt. Items of wood or paper are not suitable either.*

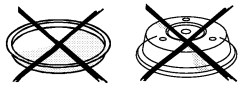
HOW TO USE THE GRILL & MICROWAVES

Use this function to cook such foods as Gratin's, Lasagne, Poultry and Baked potatoes.

	USER ACTION	OVEN REACTION
	1. Press the Grill button.	 * 5 sec is displayed. * The Grill symbol is lit.
	2. Press the Power button to set the power.	* The Microwave symbol is lit. * The set power level is displayed.
	3. Turn the Adjust knob.	 * The time is displayed.
	4. Press the Start button.	 * The Microwave symbol flashes. * The Grill symbol is flickering. * The cooking time is displayed counting down.

On or Off

Do not use with this function.



During operation you can switch the Grill element on/off by pressing the Grill button. The Max. possible microwave power level when using the Grill is limited to a factory-preset level.

It is possible to switch the microwaves off by reducing the microwave power level to 0 W. When 0 W is reached, the oven switches to Grill only mode.

ISTRUZIONI PER L'USO

CONSIGLI PER LA SALVAGUARDIA DELL'AMBIENTE

AVVERTENZE

PRIMA DI USARE IL FORNO

ACCESSORI DEL FORNO

MANUTENZIONE E PULIZIA

GUIDA RICERCA GUASTI

SERVIZIO ASSISTENZA

Per utilizzare al meglio il forno, vi invitiamo a leggere attentamente tutte le istruzioni per l'uso e a conservarle in caso di necessità.

CONSIGLI PER LA SALVAGUARDIA DELL'AMBIENTE

Smaltimento imballaggio

- Il materiale di imballaggio è riciclabile al 100% ed è contrassegnato dal simbolo del riciclaggio ♺.
- Le diverse parti dell'imballaggio non devono quindi essere disperse nell'ambiente, ma smaltite in conformità alle norme stabilite dalle autorità locali.

Smaltimento dei vecchi elettrodomestici

- Questo apparecchio è contrassegnato in conformità alla Direttiva Europea 2002/96/EC, Waste Electrical and Electronic Equipment (WEEE). Assicurandosi che questo prodotto sia smaltito in modo corretto, l'utente contribuisce a prevenire le potenziali conseguenze negative per l'ambiente e la salute.

Il simbolo sul prodotto, o sulla documentazione di accompagnamento, indica che questo prodotto non deve essere trattato come rifiuto domestico, ma deve essere consegnato presso l'idoneo punto di raccolta per il riciclaggio di apparecchiature elettriche ed elettroniche.
Disfarsene seguendo le normative locali per lo smaltimento dei rifiuti.
Per ulteriori informazioni sul trattamento, recupero e riciclaggio di questo prodotto, contattare l'idoneo ufficio locale, il servizio di raccolta dei rifiuti domestici o il negozio presso il quale il prodotto è stato acquistato.

Risparmio energetico

- Preriscaldare il forno solo se indicato nella tabella di cottura della Scheda Prodotto o nella vostra ricetta.
- Usare stampi da forno scuri, laccati in nero o smaltati perché assorbono molto bene il calore.

AVVERTENZE

Attenzione:

- Il forno non deve essere utilizzato da bambini o da persone inferme senza supervisione.
- Controllare che i bambini non giochino con l'apparecchio.
- Le parti accessibili del forno possono diventare calde durante l'utilizzo, si raccomanda di tenere lontano i bambini dall'apparecchio.
- Non si devono usare materiali o sostanze abrasive per la pulizia dei VETRI per evitare il loro danneggiamento.
- Durante l'uso l'apparecchio diventa molto caldo. Si dovrebbe fare attenzione a non toccare gli elementi riscaldanti all'interno del forno.
- Il forno è destinato esclusivamente ad uso domestico per la cottura di alimenti. Non sono consentiti altri usi. Il Fabbricante declina ogni responsabilità per usi non appropriati o per errate impostazioni dei comandi.
- Eventuali riparazioni o interventi devono essere eseguiti esclusivamente da un Tecnico qualificato.
- Evitare l'esposizione del forno agli agenti atmosferici.
- Non appoggiare pesi sulla porta in quanto essi potrebbero danneggiare la cavità del forno e le cerniere. Non aggrapparsi alla porta.
- Non appendere nessun peso alla maniglia della porta del forno.
- **Non ricoprire il fondo del forno con fogli di alluminio o altri oggetti.**
- La porta del forno deve chiudere bene. Mantenere pulite le superfici della guarnizione della porta.
- Non versare mai acqua direttamente nel forno caldo. Lo smalto può subire danni.
- I succhi di frutta che gocciolano dalla teglia potrebbero lasciare macchie indelebili. Consigliamo di pulire il forno prima di riutilizzarlo.
- Evitare di trascinare sul fondo del forno pentole e tegami per non graffiare il rivestimento.

- La condensa residua, a cottura ultimata, potrebbe danneggiare, nel tempo, il forno ed i mobili circostanti. Consigliamo di:
  - impostare la temperatura più bassa;
  - coprire il cibo;
  - togliere il cibo dal forno;
  - asciugare le parti umide a forno freddo.
- La mascherina e la maniglia della porta del forno si riscaldano quando l'apparecchio resta a lungo in funzione ad alta temperatura.
- Evitare di toccare il forno con parti del corpo umide e di utilizzarlo a piedi nudi.
- Non tirare l'apparecchio o il cavo di alimentazione per staccarli dalla presa di corrente.
- **Evitare che i bambini abbiano contatti con:**
  - i comandi e il forno in genere, in particolar modo durante e subito dopo il funzionamento per evitare lesioni;
  - gli imballaggi (sacchetti, polistirolo, parti metalliche, ecc.);
  - il forno da rottamare.
- Accertarsi che i cavi elettrici di altri apparecchi utilizzati vicino al forno non vadano a toccare le parti calde o a incastrarsi nella porta del forno.
- Alcuni modelli di forno sono dotati di un sistema di raffreddamento ad aria per evitare che la parte anteriore del forno e la cavità del mobile raggiungano temperature eccessive.

Attenzione: la fuoriuscita dell'aria calda avviene da un'apertura posta tra il pannello comandi e la porta del forno. Non ostruire quindi le aperture di ventilazione.

- Non riporre materiale infiammabile nel forno o nelle sue vicinanze: se l'apparecchio viene messo in funzione inavvertitamente, potrebbe incendiarsi.
- Usare guanti da forno per rimuovere pentole e accessori quando il forno è caldo.
- Se per arrostire o cuocere dolci si aggiungono bevande alcoliche (ad es. rum, cognac, vino ecc.) tenere presente che l'alcool evapora a temperature elevate. Non è quindi escluso che i vapori sprigionati dall'alcool possano infiammarsi giungendo a contatto con la resistenza elettrica.
- Non riscaldare o cuocere nel forno cibi in barattoli chiusi. La pressione che si sviluppa all'interno potrebbe far scoppiare il barattolo, danneggiando il forno.
- Per la cottura non usare recipienti di materiale sintetico (ad eccezione di quelli idonei; vedere indicazioni del Fabbricante). Potrebbero fondersi a temperature elevate.
- Sorvegliare la cottura se si cucina con molto grasso e olio. L'olio e il grasso infatti potrebbero surriscaldarsi e provocare un incendio!
- Evitare di estrarre gli accessori completamente carichi. Usare la massima cautela.

PRIMA DI USARE IL FORNO

- Togliere gli accessori dal forno e riscaldarlo a 200°C per un'ora circa per eliminare gli odori ed i fumi del materiale isolante e dei grassi di protezione. È consigliabile tenere aperta la finestra durante questa operazione.
- Prima dell'utilizzo, rimuovere:
  - adesivi situati sulla parte frontale e sulla porta del forno, ad eccezione della targhetta matricola;
  - protezioni di cartone e pellicola protettiva di plastica dalla mascherina comandi e da altre parti del forno;
  - eventuali etichette adesive dagli accessori (per esempio sotto la leccarda).

ACCESSORI DEL FORNO

Gli accessori variano a seconda del modello. Gli accessori in dotazione del forno sono elencati nella Scheda Prodotto separata (al punto Accessori).

Leccarda (1)

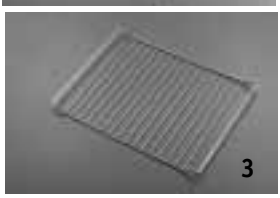
Da usare per raccogliere il grasso o pezzi di cibo quando viene sistemata sotto la griglia o come piastra, per esempio, per cuocere carne, pollo, pesce con e senza verdure. Per evitare schizzi di grasso e fumo, versare un po' d'acqua nella leccarda.

Piastra dolci (2)

Da usare per la cottura di biscotti, torte, pizze.

Griglia (3)

Da usare per la cottura di cibi o come supporto per pentole, tortiere e qualsiasi altro recipiente di cottura. Può essere posizionata su qualsiasi livello disponibile. La griglia può essere inserita con curvatura verso l'alto o verso il basso.



Pannelli catalitici laterali (4)

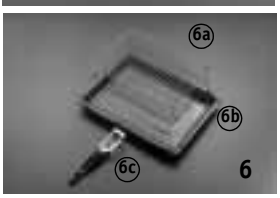
Questi pannelli sono ricoperti da uno speciale smalto microporoso che assorbe gli schizzi di grasso. Suggeriamo, dopo cotture particolarmente grasse, di effettuare un ciclo di autopulizia (vedere Manutenzione e pulizia).

Girarrosto (5)

Da usare come indicato nel capitolo relativo della Scheda Prodotto separata.

Kit "Grill Pan Set" (6)

Il kit comprende una griglia (6a), un recipiente smaltato (6b) e una o due maniglie (6c).
Questo kit deve essere posizionato sulla griglia (3) ed utilizzato con la funzione Grill.



ACCESSORI DEL FORNO

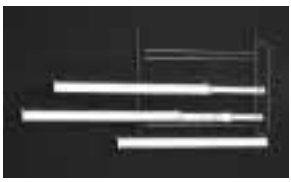
Filtro grassi (7)

Da usare **solo** per cotture particolarmente grasse. Agganciarlo sulla paratia posteriore della cavità, davanti alla ventola.
È lavabile in lavastoviglie e non può essere utilizzato con la funzione Ventilato.

7

Guide scorrevoli (8)

Agevolano l'intervento manuale durante la cottura permettendo la semi-estrazione delle griglie e delle leccarde.
Sono adatte a tutti gli accessori e lavabili in lavastoviglie.



8

MANUTENZIONE E PULIZIA

Importante: evitare assolutamente l'uso di idropulitrici ad alta pressione o pulitrici a getto di vapore.

Esterno del forno

- Pulire con un panno umido. Se è molto sporco, aggiungere all'acqua qualche goccia di detersivo per stoviglie. Asciugare con un panno asciutto.
- Non usare detergenti corrosivi o abrasivi, altrimenti si formano zone opache.
  Se inavvertitamente uno di questi prodotti dovesse venire a contatto con il forno, pulirlo subito con un panno umido.
- Lievi differenze di colore nella parte anteriore dell'apparecchio sono dovute all'uso di materiali diversi, come vetro, plastica e metallo.

Forni con frontale di alluminio

- Usare un detergente delicato e un panno per vetri morbido oppure un panno in microfibra che non lascia peli. Passare il panno sulla superficie in senso orizzontale, senza premere.
- Non usare prodotti corrosivi, spugne dure o panni ruvidi per pulizia. Pulire le superfici in alluminio con un panno asciutto.

Accessori

- Mettere a bagno gli accessori con detersivo per stoviglie subito dopo l'uso. I residui di cibo possono essere rimossi con una spazzola idonea o con una spugna.

Cavità forno

- Non usare spugne abrasive o pagliette metalliche. Usare detergenti specifici per forno e attenersi alle istruzioni del relativo Fabbricante.
- Dopo ogni uso lasciare raffreddare il forno e pulirlo per evitare incrostazioni causate da residui di cibo.
- Durante le cotture prolungate o simultanee a più livelli, in particolare nel caso di alimenti contenenti molta acqua (pizza, verdure ripiene ecc.), si può formare condensa all'interno della porta e sulla guarnizione. Quando il forno è freddo, asciugare la parte interna della porta con un panno o una spugna.
- Pulire il vetro della porta con un idoneo detersivo liquido.
- Per facilitare la pulizia la porta del forno può essere tolta. Per pulire la parte superiore del forno è possibile abbassare la resistenza superiore del grill (solo per alcuni modelli).

Pannelli catalitici laterali e paratia posteriore (se in dotazione) - Ciclo di pulizia

- Far funzionare il forno a vuoto ad una temperatura di 200°C per un'ora circa.
- A fine ciclo e a forno freddo usare, se necessario, una spugna umida per rimuovere eventuali residui di cibo.
- **Evitare di pulire i pannelli catalitici e la paratia posteriore con prodotti abrasivi, spazzole ruvide, spugne per pentole o spray per forno che potrebbero danneggiare la superficie catalitica, perdendo così le sue proprietà autopulenti.**

Attenzione: per le seguenti operazioni si raccomanda l'utilizzo di guanti protettivi. Sia per evitare eventuali lesioni che per non danneggiare la porta del forno e le cerniere, occorre attenersi scrupolosamente a queste istruzioni.

Per togliere la porta del forno:

1. Aprire completamente la porta del forno (vedere fig. 1).
2. Sollevare le due levette di arresto e spingerle in avanti fino al fermo (vedere fig. 2).
3. Chiudere la porta quanto basta per estrarla tirando verso l'alto (vedere fig. 3).

1

2

Per riposizionare la porta:

1. Inserire le cerniere nelle aperture di guida e abbassare completamente la porta.
2. Abbassare di nuovo le due levette di arresto.
3. Chiudere completamente la porta del forno.

Attenzione: per non danneggiare la porta del forno e le cerniere ed evitare lesioni, occorre attenersi scrupolosamente alle istruzioni descritte sopra.

3

Per abbassare la resistenza superiore (solo per alcuni modelli)
Procedere alla pulizia solo dopo aver lasciato raffreddare il forno.

- Rimuovere le griglie portaccessori laterali.
- Estrarre leggermente **(4)** la resistenza e abbassarla **(5)**.

4

5

Sostituzione della lampada posteriore del forno (se in dotazione):

1. Disconnettere elettricamente il forno.
2. Svitare il coprilampada verso sinistra dopo aver lasciato raffreddare il forno (vedere fig. 1).
3. Sostituire la lampada (vedere nota).
4. Riavvitare il coprilampada.
5. Riconnettere elettricamente al forno.

Nota: usare solo lampade da 25 W/230 V, tipo E-14, T300°C, disponibili presso il nostro Servizio Assistenza.
Importante: non far funzionare il forno senza aver riposizionato il coprilampada.

1

Sostituzione della lampada laterale (se in dotazione):

1. Disconnettere elettricamente il forno.
2. Togliere la griglia portaccessori laterale sinistra dopo aver lasciato raffreddare il forno (vedere fig. 2). Utilizzando un cacciavite far leva verso l'esterno fino a rimuovere il coprilampada (vedere fig. 3 - 4).
3. Sostituire la lampada (vedere nota).
4. Riposizionare il coprilampada e spingerlo contro la parete per agganciarlo correttamente.
5. Rimontare la griglia portaccessori laterale.
6. Riconnettere elettricamente al forno.

Nota: usare solo lampade da 25 W/230 V, tipo E-14, T300°C, disponibili presso il nostro Servizio Assistenza.
Importante: non far funzionare il forno senza aver riposizionato il coprilampada.

2

3

Sostituzione della lampada alogena laterale (se in dotazione):

1. Disconnettere elettricamente il forno.
2. Togliere la griglia portaccessori laterale, dopo aver lasciato raffreddare il forno (vedere fig. 2). Utilizzando un cacciavite far leva verso l'esterno fino a rimuovere il coprilampada (vedere fig. 3 - 4).
3. Non sostituire la lampada a mani nude. Rimuovere con cautela la lampada alogena dal portalampada e sostituirla con una nuova (vedere nota).
4. Riposizionare il coprilampada e spingerlo contro la parete per agganciarlo correttamente.
5. Rimontare la griglia portaccessori laterale.
6. Riconnettere elettricamente il forno.

Nota: usare solo lampade da 20 W/12 V, tipo G4, T300°C, disponibili presso il nostro Servizio Assistenza.
Importante: non far funzionare il forno senza aver riposizionato il coprilampada.

GUIDA RICERCA GUASTI

Il forno non funziona:

- Verificare che ci sia tensione in rete e che il forno sia connesso elettricamente.
- Spegnere e riaccendere il forno, per accertare che l'inconveniente sia stato ovviato.

IMPORTANTE:

- Verificare che il selettore del forno non sia in posizione "0" o sul simbolo "lampada" .
  - Se il programmatore elettronico (se in dotazione) indica "STOP", consultare la scheda prodotto separata e/o la descrizione del programmatore elettronico.
  - Se il programmatore elettronico (se in dotazione) indica "F XX", contattare il Servizio Assistenza più vicino. Specificare in tal caso il numero che segue la lettera "F".
  - Verificare che il programmatore meccanico (se in dotazione) sia sulla posizione "manuale".

SERVIZIO ASSISTENZA

Prima di contattare il Servizio Assistenza:

1. Verificare che non sia possibile risolvere da soli il problema sulla base dei punti descritti in "Guida ricerca guasti".
2. Spegnere e riaccendere l'apparecchio per accertarsi che l'inconveniente sia stato ovviato.

Se dopo i suddetti controlli l'inconveniente permane, contattare il Servizio Assistenza più vicino.

Indicare sempre:

- una breve descrizione del guasto;
- il tipo e il modello esatto del forno;
- il numero Assistenza (è il numero che si trova dopo la parola Service sulla targhetta matricola), posto sul bordo interno destro della cavità del forno (visibile a porta aperta). Il numero Assistenza è anche riportato sul libretto di garanzia;
- il vostro indirizzo completo;
- il vostro numero telefonico.

SERVICE 0000 000 00000

Qualora si renda necessaria una riparazione, rivolgersi ad **un Centro di Assistenza Tecnica autorizzato** (a garanzia dell'utilizzo di pezzi di ricambio originali e di una corretta riparazione).

La mancata osservanza di queste istruzioni può compromettere la sicurezza e la qualità del prodotto.

DICHIARAZIONE DI CONFORMITA' CE

- **Questo forno è destinato a venire a contatto con prodotti alimentari ed è conforme alla Direttiva Europea 89/109/CEE.**
- **È stato progettato per essere utilizzato solamente come apparecchio di cottura. Ogni altro uso (ad es. riscaldamento di locali) è da considerarsi improprio e conseguentemente pericoloso.**
- **È stato progettato, costruito e immesso sul mercato in conformità ai:**
  - **requisiti di sicurezza della Direttiva "Bassa tensione" 73/23/CEE;**
  - **requisiti di protezione della direttiva "EMC" 89/336/CEE.**
  - **requisiti della direttiva 93/68/CEE.**